

**Standard Features**

- 33,000 BTU NAT Burners (24,000 BTU LP)
- 4" Stainless steel front rail
- Commercial gas range 48-5/8" wide with a 37" cooking top (including 6" high adjustable legs)
- Patented, clog free, cast iron burners
- Cast iron grate top will hold a 14" stock pot (open top models)
- Removable one-piece drip tray under burners
- Heat resistant door handle
- Stainless steel front, sides and removable shelf
- Porcelain enamel, lift-out oven bottom
- Hinged lower valve panel
- One year Parts and Labor Warranty

- 448EE-2G/T - 4 Open Burners, 24" Griddle w/Double Standard Ovens**
- 448EE-3G/T - 2 Open Burners, 36" Griddle w/Double Standard Ovens**
- 448EE-4G/T - 48" Griddle w/Double Standard Ovens**

**Griddle**

- 1/2" polished steel plate available 24", 36" or 48"

**Space Saver Oven (E suffix)**

- 45,000 BTU NAT (40,000 BTU LP)
- Single rack per oven
- Large 19-1/2" wide x 26-1/2" deep oven
- Equipped with a flame safety device
- Thermostat range from 250° - 500°F (121°-260°C) with low setting



*(448EE-2G/T shown with optional casters)*

Job \_\_\_\_\_  
Item# \_\_\_\_\_

**CONSTRUCTION SPECIFICATIONS**

**Exterior Finish:** Stainless steel front, sides and shelf standard.

**Range Top:** 33,000 BTU NAT (24,000 BTU LP) each cast iron burners round, non-clogging design, Center-to-center measurements between burners not less than 12", side-to-side or front-to-back. A removable one piece drip tray is provided under burners to catch grease drippings. 4 burners on -2G, 2 burners on -3G.

**Griddle:** Smooth, polished, 1/2" thick steel plate with raised sides, 24", 36" or 48" wide x 24-3/4" deep. Available on Right or Left.

**Optional:** Thermostat griddle control with 1 throttling-type thermostats. Temperature range of 100° to 450°F (**add prefix T**).

**Back Shelf:** Rigid, single deck stainless steel.

**Door:** Constructed with heavy duty hinges and unbreakable quadrants and heat resistant handle.

**Legs:** 6" black, adjustable

**Oven Base**

**Interior:** Two 45,000 BTU NAT (40,000 BTU LP). Cavity sides, top and back -aluminized steel. Oven bottom and door lining porcelain enamel finish. Four sides and top of oven insulated with heavy, self-supporting block type rock wool with oven baffle assembly constructed of Aluma-Ti steel.

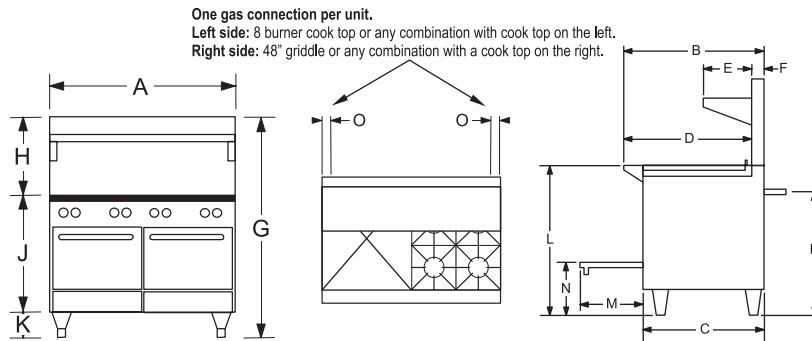
**Rack and Rack Guides:** 2-position rack guides with one removable rack

**Controls:** Oven thermostat temperature type adjustable for 250° - 500° F with a low setting.

**Pressure Regulator:** Factory installed.



Models:  448EE  448EE-2G/T  448EE-3G/T  448EE-4G/T



One gas connection per unit.  
 Left side: 8 burner cook top or any combination with cook top on the left.  
 Right side: 48" griddle or any combination with a cook top on the right.

Ranges WITHOUT Convection Oven

MODELS	EXTERIOR										COOK TOP	DOOR OPENING	OVEN BOTTOM	3/4" GAS CONN.		ELECTRIC	
	Width A	Depth B	C	D	E	F	G	H	J	K				L	M	N	O
448EE-2G/2T 448EE-3G/3T 448EE-4G/4T	48.63" (1235)	34.00" (864)	29.75" (756)	31.00" (787)	12.00" (305)	2.75" (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	37.00" (940)	15.50" (394)	13.00" (330)	3.25" (83)	30.25" (768)	-	-

MODELS	BURNERS (BTU EACH NAT/LP)			OVEN INTERIOR			CRATE SIZE			CUBIC VOLUME	CRATED WEIGHT
	GRIDDLE	OPEN	OVEN	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
448EE-2G/2T	3@(16K/16K)	4@(33K/30K)	2@(45K/40K)	19.50" (495)	26.50" (673)	14.00" (356)	67.00" (1702)	45.50" (1158)	75.00" (1905)	132.3 cu. ft 3.75 cu.m.	860 lbs. 390 kg.
448EE-3G/3T	4@(16K/16K)	2@(33K/30K)	2@(45K/40K)								
448EE-4G/4T	5@(16K/16K)	-	2@(45K/40K)								

**NOTES:**

- Optional -Hot Plate in lieu of 2 open top burners at 12,000 BTU/ burner (24,000 BTU total NAT or LP
- T Prefix - Thermostat griddle control with one (1) throttling-type thermostat per burner. Temperature range of 100°F to 450°F)

**UTILITY INFORMATION**

**Model:** 448EE-2G/2T, 448EE-3G/3T, 448EE-4G/4T

**Gas:**

- 448EE-2G/2T Total BTU-NAT: 270,000; LP: 248,000
- 448EE-3G/3T Total BTU-NAT: 220,000; LP: 204,000
- 448EE-4G/4T Total BTU-NAT: 170,000; LP: 160,000
- One 3/4" male connection
- Required operating pressure:
  - Natural Gas 4" W.C.
  - Propane Gas 10" W.C.
- If using Flex-Hose, the I.D. should not be smaller than the I.D. of the manifold of the unit to which it is being connected
- Check local codes for fire and sanitary regulations.
- If the unit is connected directly to the outside flue, and A.G.A approved down draft diverter must be installed at the flue outlet of the oven
- Two speed motors are not available on Restaurant Range Convection Ovens.

**MISCELLANEOUS**

- If using Flex-Hose, the I.D. should not be smaller than 3/4" and must comply with ANSI Z 21.69
- If casters are used with flex hose, a restraining device should be used to eliminate undue strain on the flex hose
- For installation on combustible floors (with 6" high legs) and adjacent to combustible walls, allow 6" clearance.
- Install under vented hood
- Check local codes for fire, installation and sanitary regulations.

**NOTICE:**

Southbend has a policy of continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

**OPTIONS AND ACCESSORIES**

- 10" Flue Riser
- 3/4" quick disconnect with flexible hose complies with ANSI Z 21.69 (specify 3ft, 4ft, 5ft)
- Casters-all swivel-front with locks
- Hot Top plates - each plate replaces 2 Open burner section
- Various salamander & cheesemelter mounts available. (Please refer to the price list)
- Auxillary griddle plates
- Extra Oven Racks
- Cabinet Base

**INTENDED FOR COMMERCIAL USE ONLY.  
 NOT FOR HOUSEHOLD USE.**



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